

# taste canoe

## crispy jerusalem artichoke

Fogo Island crab, black walnut + balsam fir

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## caramelized onion broth

bresaola, lettuce emulsion, crostini,  
tartare + celeriac crisp 21.

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## hare cannelloni

wild mushrooms, smoked heart  
+ Albufera sauce 29.

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## coho salmon

crispy tongue, seaweed saffron rouille,  
collard greens + P.E.I. potato broth 43.

or

## bison rib eye + short rib

burdock root, garlic scapes, evergreen cream,  
crispy daisy capers + wild Manitoba rice 60.

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## celeriac + hay

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## beetroot mille-feuille

peanut croustillant, beet powder  
+ tarragon ice cream 14.

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## cedar pâte de fruits

115. per person

170. with locally inspired pairings

participation of the entire table is required  
tasting items are available à la carte